The Moscow Times
30 YEARS
INDEPENDENT NEWS FROM RUSSIA

Volgograd Breaks World Record With Largest Raviolo

By The Moscow Times

September 09, 2014



The raviolo dough required 4 kilograms of flour, 40 eggs, and two cups of olive oil to make.

An Italian restaurant in Volgograd has entered the Guinness Book of World Records for cooking the largest round piece of ravioli ever made, coming in at a whopping 109 centimeters in diameter.

The raviolo dough required 4 kilograms of flour, 40 eggs, and two cups of olive oil to make, while 2.3 kilograms of ricotta cheese and 4.5 kilograms of spinach were used for the filling, local news website V1 reported Sunday.

The round pasta dish took 40 minutes to cook and was prepared in celebration of Volgograd's City Day, which took place Sunday, the report said.

About 1,000 people turned up to watch the bake-off, and the product was shared out between the spectators at the end.

Ravioli, which comprises a filling sealed between two layers of thin pasta dough, is traditionally thought of as an Italian dish.

But when it comes to thinking big, Russians wave the scepter: The record for the longest piece of ravioli (non-round) was set last year in St. Petersburg, when a 29.28-meter-long dish was cooked up by chefs from the Amway Russia food company.

Original url:
https://www.themoscowtimes.com/2014/09/09/volgograd-breaks-world-record-with-largest-raviolo-a39201